

barchef

Autumn 2017.

The following pages are a presentation of our belief in providing the ultimate means to imbibe. All liquor infusions, syrups and bitters are made in house using spices such as star anise, caraway, cardamom, fennel, cumin, black pepper, licorice root and wormwood. Our original recipes utilize only fresh ingredients.

Our extensive modernist program will challenge all conventional notions of what a cocktail can be. Our goal: to engage you, our guest, into an immersive, memorable, nostalgic and emotional drinking experience.

We put as much care into these drinks as a chef would a dish, so please be patient.

All cocktails contain at least 2 ounces of alcohol.

Cocktail menu by Frankie Solarik.

At BarChef we pride ourselves on making everything in house, including our extensive range of bitters. We encourage you to do the same with our new dry blends of unique spices and accents to create your own bitters at home.

Raisin Bitters

18

Cacao Bitters

18

Toasted Chamomile and

Saffron Bitters

16

—

Book signed by Frankie Solarik.

The Bar Chef – A Modern

Approach To Cocktails

40

—

Please ask your server or bartender for details.

Cocktails & Snacks

barchef

472 Queen Street West
Toronto Ontario Canada
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barcheftoronto.com



Sweet & Sour Cocktails

Typically juice-based cocktails incorporating fresh herbs, bitters and syrups for complexity and length

Minted Apple

Approachable yet complex with deep menthol, raisin, crisp autumn apple and baking spices; caramelised tones pair with a base of toasted grain flavours.

–
Canadian rye, mint syrup, apple pressé, fresh mint, raisin bitter, effervescence
15

Rocket

Like a Rocket popsicle, our cocktail is three-tiered with pomegranate seeds, a middle layer of Curaçao and float of lime.

–
Raspberry vodka, Curaçao, pomegranate seeds, fresh lime, vanilla
15

Strawberries and Lavender

A floral, acidic yet harmonious cocktail incorporating lavender sugar on the rim of the glass for balance and complexity.

–
Strawberry infused gin, fresh lemon, strawberry and elderberry bitter, lavender infused orange liqueur, lavender sugar
15

Peated Amaretto Sour

Our version of the classic cocktail. Smoked peat and toasted citrus on the palate, finishing with earth tones of dark anise for depth of composition.

–
Islay Scotch, bitter almond, fresh lemon, egg white, star anise syrup, toasted chamomile and saffron bitter, orange zest, rasped star anise
15

Cucumber Fizz

Subtle and refreshing, airy and lifted on the palate. Clean savoury notes and balanced sweetness.

–
Vodka, maraschino, elderflower pressé, fresh lime, cucumber, basil, soda, grapefruit zest
15

Ginger and Orange

Bright citrus with dried orange and effervescent ginger on the palate, aromatics of summer mint and deep spiced sugarcane.

–
Spiced rum, Campari, fresh lemon, thyme syrup, ginger beer, fresh mint
15

Four Seven Two

A BarChef staple. We all love our whisky, so we named this cocktail after our address, 472 Queen Street West. A bourbon and Coke meets Mojito meets Mint Julep.

–
Bourbon, cola bitter, fresh lime, muddled mint, mint syrup
15

Coconut Mojito

Delicious, refreshing, long and balanced. Creamy mouthfeel with a touch of acidity.

–
Coconut rum, fresh lime, vanilla, coconut milk, mint
15

Scotch Bramble

A Scotch-based adaptation of the 1980's London classic. Accents of marzipan with fresh citrus for length, creating a refreshing yet complex variation.

–
Orange Scotch, honey and black pepper syrup, fresh lemon, cherry and vanilla bitter, tonic water, bitter almond
15

Sipping Cocktails

A classic style; booze heavy, complex and composed to savour

Toasted Old Fashioned

An adaptation of the iconic classic. Amber tones, toasted grain, florals and Canadian maple on the palate with fresh citrus aromatics.

–
Stalk & Barrel Ontario whisky, toasted chamomile and saffron bitter, muddled orange zest, maple syrup
16

Backwoods Boulevardier

An adaptation of the classic cocktail developed in 1927 at Harry's New York bar in Paris. Notes of cigar; balanced, smooth and full-bodied.

–
Backwoods infused bourbon, sweet vermouth, Campari, flamed atomized essence of tobacco
16

Dark Necessities

A dry, earthy flavour profile incorporating balanced floral and smoky notes with accents of violets and cacao.

–
Bourbon, violette liqueur, caraway infused maraschino, rosemary syrup, sweet vermouth, cacao bitter
16

Autumn Plum

a quintessential autumn evening cocktail. Roasted plum, caramelised fortified wine, earth greens, dark spice of cinnamon, peppercorn and vanilla.

–
Canadian rye, black plum and star anise bitter, rosemary syrup, Madeira, caraway infused maraschino
16

Saffron Sunset

Toasted saffron mixes with caramelised brandy, smoked peat, marzipan and spiced apricot.

–
Saffron brandy, Islay Scotch, Madeira, bitter almond liqueur, rosemary syrup, apricot bitter
16

Smooth Operator

Using the classic Negroni as inspiration we added the deep botanic accents of forest greens and Quebec balsam. A long, dry finish with balanced weight and dimension.

–
Reposado Tequila, maraschino, Sweet Vermouth, Campari, rosemary syrup, balsam fir bitter, orange zest
16

Old World

A Parisian parfumerie in liquid form. Exceptional aromatics of antique wood, herbaceous Davana, soft smoke and untouched attic. The flavour offers beautiful depth with lingering oak and roasted vanilla.

–
Vanilla infused brandy, cacao bitter, patchouli syrup, caraway maraschino, Madeira, Islay Scotch
16

Toasted Islay

Robustly peaty with deep notes of dried and toasted spices.

–
Islay scotch, star anise syrup, toasted chamomile and saffron bitter, cedar, bitter almond, sweet vermouth, grapefruit zest
16

Flamenco Sketches

Vegetal smoke tones pair with spiced banana, anisette, caramelized green herbs, and bright accents of Moroccan spice.

–
Mezcal, rosemary syrup, toasted chamomile and saffron bitter, Madeira, Pastis, rosemary
16





Modernist Cocktails

A contemporary and progressive approach to the craft, incorporating aromatics and ingredients which create an immersive and multi-sensory experience.

Sailor's Mojito

Pronounced acidity rounded with sweet vanilla. One of our most popular and a great introduction to Modernist cocktails.

- Beach essence, Sailor Jerry rum, mint, fresh lime, vanilla syrup, mojito sphere, fresh lime and vanilla air

Apricot

A celebration of flavour pairings, textures, aromatics and colour composition associated with the stone fruit and the season.

- Nitro apricot meringue, Islay scotch, apricot brandy, bitter almond, toasted chamomile and saffron bitter, Madeira, rosemary syrup, fresh mint, bitter almond and Madeira gel, orange essence

Black Truffle

A sweet, sipping-style option paired with a savoury bite.

- Black truffle snow, smoked salt, coconut foam, lime zest, gin, coconut liqueur, dill, elderflower liqueur

Daiquiri Adaptation

A blend of tropical citrus juices and a creamy nuttiness found in classic Tiki-style cocktails.

- Spiced rum, fresh lime, pineapple, maraschino gel, coconut and lime snow, rum and vanilla brunoise, almond orgeat

Vanilla and Hickory Smoked Manhattan

Cherry and black licorice with a pleasing burnt hickory flavour infused à la minute.

- Crown Royal Special Reserve, vanilla infused brandy, cherry and vanilla bitter, hickory smoked syrup, smoked hickory and vanilla

Pastels of Violette

A juxtaposition of the iconic "London Fog" meant to challenge the imbibers. Candied charcoal and creamed floral flavours with tannic Earl Grey tea, undertones of orange and cognac.

- Juniper, carbonic violette au lait, Earl Grey, aerated nitro vanilla bean charcoal, rosemary, lavender infused orange liqueur

Pear and Juniper

An abstract expression of ripe Ontario pear. The flavours, temperatures and textures are manipulated to challenge the guest.

- Ontario Spruce tip gin, nitro Chartreuse chantilly, rosemary gel, pear eau de vie, late harvest Vidal, absinthe and balsam fir carbonic cream, white chocolate encapsulation of pear and pastis

Essence of Fall

The embodiment of our approach: a transporting and immersive journey, as if you are entering an Ontario forest on an early autumn morning. Earthy greens and sweet maple.

Brandy, maple and Fernet Branca spherified granita, balsam fir, rosemary, sweet vermouth, orange blossom and fresh mint, cedar, moss and soil.

Absinthe

Dillon's, Canada

—

A truly remarkable absinthe, beautiful floral notes of orange blossom and chamomile, with a wonderful mouth feel and viscosity. Notes of honey and cream.

16

Lucid, USA

—

A perfect balance of wormwood, anise and fennel makes for a strong representation of the category. A gentle, spicy and vegetal finish.

16

Hill's Genuine, Czech Republic

—

Light, very pale turquoise blue colour; aromas and flavours of anise/licorice, cardamom, coriander and herbs; sweet and rich with a long spicy finish.

14

La Muse Verte, France

—

Aromas of sweet white flowers and green herbs. Smooth and warm, its layered flavour is full of apples, herbs, and a touch of peppermint. The finish is spicy, mouth-watering and full.

18





Kentucky Bourbon

1792, Ridgemont Reserve	12
1792, Small Batch	10
Bakers, 7yr	10
Basil Hayden's	12
Bernheim, Small Batch	14
Bib & Tucker, Small Batch, 6yr	20
Blanton's Original	14
Blanton's, Special Reserve, Single Barrel	14
Bookers	18
Buffalo Trace	10
Bulleit	10
Bulleit, 10yr	14
Colonel E.H. Taylor	20
Colonel E.H. Taylor, Single Barrel	22
Corner Creek, Reserve	12
Eagle Rare, 10yr	12
Elijah Craig, Small Batch, 12yr	10
Elmer T. Lee, Single Barrel	12
Evan Williams, Extra Aged	8
Evan Williams, Bottled in Bond	9
Evan Williams, "1783," Small Batch	9
Evan Williams, Single Barrel	12
Ezra Brooks, 12yr	12
Ezra Brooks, "Old Ezra 7," 101 Proof	13
Ezra Brooks, 90 Proof	16

Four Roses	8
Four Roses, Small Batch	9
Four Roses, Single Barrel	10
Hancock's, President's Reserve	14
Jefferson's, Small Batch Reserve	14
Jim Beam, "Black Label"	8
Jim Beam, "Bonded"	9
Jim Beam, "Devil's Cut"	8
Jim Beam, Double Oak	8
Knob Creek, Small Batch, 9yr	10
Knob Creek, Single Barrel	12
Maker's Mark	10
Maker's Mark, "46"	12
Michter's, Small Batch	20
Old Forester, 86 Proof	20
Old Forester, Signature	9
Old Granddad	8
Orphan Barrel, "Barterhouse"	20
Rebel Reserve	10
Rock Hill Farms, Single Barrel	18
Stagg, Jr.	16
Wild Turkey, 81	8
Wild Turkey, 101 Proof	9
Wild Turkey, "Rare Breed"	12
Woodford Reserve, Distiller's Select	15
Woodford Reserve, Double Oaked	15
Woodford Reserve, Brandy Cask	26
W. L. Weller, 12yr	9
W. L. Weller, Special Reserve	9
Old Weller, Antique Original	12
Yellowstone	20

American Bourbon

Burnside, Oregon	13
Cedar Ridge, Iowa	20
Few, Illinois	15
High West, American Prairie Reserve, Utah	14
Koval, Single Barrel, Illinois	18
New Holland, Beer Barrel, Michigan	10
Valentine, "Woodward," Michigan	16
Yellow Rose, Double Barrel, Texas	14

American Whiskey

Bulleit, Rye, Kentucky	8
Chatoe Rogue, Oregon	9
George Dickel, No. 12, Tennessee	8
George Dickel, Rye, Tennessee	9
Jack Daniel's, Tennessee	8
Jack Daniel's, "Gentleman Jack," Tennessee	10
Jack Daniel's, Rye, Tennessee	12
Jack Daniel's, Single Barrel, Rye, Tennessee	12
John Jacob, Rye, Washington	9
Knob Creek, Rye, Kentucky	11
Mellow Corn, Kentucky	8
Michter's, Rye, Kentucky	18
Michter's, Small Batch, Unblended, Kentucky	18
Michter's, Sour Mash, Kentucky	18
Pikesville, Straight Rye, Kentucky	16
Prichard's, Single Malt, Tennessee	16
Rittenhouse 100, Rye, Kentucky	10
Sazerac, Rye, Kentucky	10
Stranahan's, Colorado	14
Stranahan's, "Diamond Peak," Colorado	16
Templeton, Rye, Iowa	9
Tincup, Colorado	12
Whistlepig, Rye, 10yr, Vermont	29
Wild Turkey, Rye, Kentucky	8
Woodford Reserve, Rye, Kentucky	11

Canadian Whiskey

40 Creek, Double Barrel Reserve, Ontario	12
Alberta Premium, "Dark Horse," Alberta	9
Alberta Springs, Alberta	8
Canadian Club, Ontario	8
Canadian Club, "Chairman's Select," Ontario	8
Canadian Club, Small Batch, Ontario	9
Caribou Crossing, Single Barrel, Quebec	18
Crown Royal, Manitoba	8
Crown Royal, "Black," Manitoba	8
Crown Royal, "Northern Harvest," Manitoba	9
Crown Royal, Special Reserve, Manitoba	12
Gooderham & Worts, Four Grain, Ontario	9
J.P. Wiser's, "Last Barrels," Ontario	16
J.P. Wiser's, 18yr, Ontario	12

Lot 40, Ontario	9
McLoughlin & Steele, British Columbia	8
Pike Creek, Double Barrel, Ontario	9
Seagram's V0, Ontario	8
Stalk & Barrel, Blue Blend, Ontario	8
Stalk & Barrel, Red Blend, Ontario	9
Stalk & Barrel, Rye, Ontario	14
Spicebox, Quebec	9

Japanese Whisky

Iwai, "Tradition"	19
Suntory, "Hibiki"	20
Suntory, "Tokii"	10

Indian Whisky

Amrut, "Fusion,"	18
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Irish Whisky

Bushmills	8
Jameson	8

Scotch

Ardbeg, 10yr, Islay	18
Bowmore, 12yr, Islay	12
Bowmore, "Darkest," 15yr, Islay	15
Bowmore, 25yr, Islay	50
Bruichladdich, "The Laddie," Islay	12
Cardhu, 12yr, Speyside	14
Chivas Regal, 12yr, Speyside	10
Cragganmore, 12yr, Speyside	12
Dun Bheagan, Islay, 2003	10
Glenfarclas, 8yr, Highland	13
Glenfarclas, 10yr, Highland	14
Glenfarclas, 12yr, Highland	16
Glenfarclas, 17yr, Highland	26
Glenfarclas, 21yr, Highland	32
Glenfarclas, 2007 Single Cask, Highland	35
Glenfiddich, 12yr, Speyside	11
Glenfiddich, "Rich Oak," 14yr, Speyside	13
Glenfiddich, "IPA Experiment," Speyside	18
Glenfiddich, Unique Solera Reserve, 15yr, Speyside	19
Glenfiddich, "Project XX," Speyside	20
Glenfiddich, Small Batch Reserve, 18yr, Speyside	32
Glenfiddich, Reserva Rum Cask Finish, 21yr, Speyside	60
Glenkinchie, 12yr, Lowlands	14
Highland Park, 10yr, Orkney	14
Highland Park, 12yr, Orkney	16
Highland Park, 18yr, Orkney	35
Johnnie Walker, "Red Label"	8
Johnnie Walker, "Black Label"	10
Johnnie Walker, "Green Label"	16
Johnnie Walker, "Gold Label"	18
Johnnie Walker, "Blue Label"	45
Jura, "Superstition," Isle of Jura	12
Jura, "Origin," 10yr, Isle of Jura	16
Jura, 16yr, Isle of Jura	22
Jura, "Prophecy," Isle of Jura	26
Lagavulin, 16yr, Islay	22

Laphroaig, "Quarter Cask," Islay	15
McClelland's, Islay	8
Oak Cross, Highland	10
Oban, 14yr, Highland	20
Oban, Distiller's Edition, Highland,	25
Oban, "Little Bay," 15yr, Highland	20
Singleton of Glendullan, Speyside,	12
Spice Tree, 12yr, Highland	9
The Balvenie, "Double Wood," 12yr, Speyside	18
The Glenrothes, Select Reserve, Speyside	12
The Glenrothes, Peated Cask Reserve, Speyside	20
The Macallan, 12yr, Speyside	20
The Macallan, 1824 Series, Gold, Speyside	16
The Macallan, 1824 Series, Amber, Speyside	20
The Macallan, 1824 Series, Sienna, Speyside	35
The Macallan, 1824 Series, Ruby, Speyside	45
The Macallan, Edition No. 2, Speyside	35

We often have rare and limited selections that may not be listed. Please ask your server for details.

Gin

Aviation	9
Beekeeper 24	8
Bombay Sapphire	8
Boodles	8
Broker's	8
Citadelle	8
Dillon's, "22," Unfiltered	8
Dillon's, Dry	9
Hayman's, London Dry	8
Hayman's, Sloe	8
Hendrick's	10
J.R.'s, Dry Organic	8
London #1	8
Malfy	8
Mare	10
No. 3	10
Piger Henricus	8
Plymouth	8
Sipsmith	10
Tanqueray	8
Tanqueray, No. Ten	10
The Botanist	10
Valentine, "Liberator"	12
Valentine, Old Tom	15
Victoria	10

Vodka

Absolut	8
Belvedere	10
Ciroc	10
Crystal Head	12
Dillon's, "Method 95"	9
Ketel One	9
Pinnacle	8
Prairie, Organic	9
Stolichnaya	8
Stolichnaya, "Elit"	12
Tito's Handmade	9
Żubrówka	8

Rum

Angostura, "1824," 12yr,	18
Trinidad and Tobago	
Appleton Estate, VX, Jamaica	8
Appleton Estate, 12yr, Jamaica	9
Bacardi, 151, Puerto Rico	10
Bacardi, 8yr, Puerto Rico	8
Brugal, Añejo Superior, Dominican Republic	8
Brugal, 1888, Dominican Republic	9
Diplomatico, Reserva Extra Añejo,	9
Venezuela	
Diplomatico, Reserva Exclusiva,	12
Venezuela	
El Dorado, Demerara, 5yr, Guyana	8
El Dorado, 12yr, Guyana	9
El Dorado, 15yr, Guyana	12
El Dorado, 21yr, Guyana	20
El Dorado, 25yr, Guyana	50
English Harbour, Antigua, Nicaragua	8
Flor de Caña, 5yr, Nicaragua	8
Flor de Caña, 7yr, Nicaragua	9
Flor de Caña, 12yr, Nicaragua	10
Goslings, Black Seal, Bermuda	8
Havana Club, 7yr Cuba	8
Kraken, Trinidad and Tobago	8
Matusalem, Dominican Republic	10
Mount Gay, "Eclipse," Barbados	8
Mount Gay, XO, Barbados	9
Plantation, XO, 20th Anniversary,	14
Barbados	
Pyrat, XO Reserve, Guyana	10
Ron Barceló, Gran Añejo,	8
Dominican Republic	
Ron Zacapa, "Solera 23," Guatemala	16
Zaya Gran Reserva, Trinidad and Tobago	13

Tequila

Blue Hour, Reposado	15
Blue Hour, Añejo	18
Casamigos, Blanco	12
Casamigos, Reposado	14
Cazadores, Reposado	8
Clase Azul, Blanco	26
Clase Azul, Reposado	30
Dobel, Multi-Aged	14
Don Julio, 70 Añejo Claro	20
Don Julio, 1942	24
Don Julio, Blanco	16
Don Julio, Reposado	18
Herradura, Reposado	14
Hornito's, "Black Barrel," Añejo	8
Jose Cuervo, "Reserva de la	40
Familia," Extra Añejo	
Olmecca	8
Olmecca Altos, Plata	10
Patron, Blanco	16
Patron, Añejo	20
Tres Generaciones, Añejo	18
Tromba, Blanco	10

Mezcal

Clase Azul, Durango	50
Creyente, Joven	15
Enmascarado, Joven	20
Jaral de Berrio, Joven	9
Los Siete Misterios	11
Tlacuache, Joven, Organic	10
Zacbe, Reposado	11

Cognac

Courvoisier, VS	8
Courvoisier, VSOP	15
Courvoisier, XO	40
Gautier, VS	9
Hennessey, VS	12
Louis XIII de Rémy Martin	250
Meukow, VSOP	16
Rémy Martin, VSOP	16
Rémy Martin, XO	40

Sparkling

Cavas Hill, 1887 Brut, Penedès, Spain, NV	10/45
Champagne, Veuve Clicquot, Reims, NV	180
Champagne, Moët & Chandon, Imperial,	160
Epernay, NV	
Champagne, Moët & Chandon, Nectar Imperial,	180
Epernay, NV	
Champagne, Dom Perignon, Epernay, 2006	400

Beer

Beau's, "Lug-Tread" (600 mL)	14
Delirium Tremens	12
Flying Monkeys, "12 Minutes To Destiny"	8
Flying Monkeys, "Hoptical Illusion"	8
Innis & Gunn Original	9
Pilsner Urquell	8
Stiegl, Grapefruit Radler	8

Wine

Pinot Grigio, Mission Hill "Five Vineyards,"	10/45
Okanagan Valley, 2015, VQA	
Merlot, Mission Hill "Five Vineyards,"	11/50
Okanagan Valley, 2014, VQA	

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Snacks

Cheese & Salumi

Cured Meats

served with crostini, mustard and pickles

–

Serrano Jamón, Spain

Culatello Prosciutto, Italy

Toscana Salami, Italy

Coppa, Italy

Duck and Orange Terrine, Canada

Grilled Csabai Sausage, Hungary

7 per serving

Iberico Chorizo, Spain

9 per serving

Cheese

served with crostini and fruit compote

–

Dubliner, cow's milk, cheddar-style, Ireland

Glengarry Lankaaster, cow's milk, gouda-style, Ontario

Beemster X0, cow's milk, gouda-style, Holland

Stilton, cow's milk, blue, England

Grey Owl, goat's milk ash rind, Québec

Délice de Bourgogne, cow's milk, triple-cream, France

8 per serving

Assorted meats and cheeses

40

Small Plates

Spiced Nuts

walnuts, pecans, cashews, almonds

6

In-House Truffle Potato Chips

4

Mushrooms

tarragon and shallots

4

Slider

beef, confit garlic, caramelized onion,
tomato, gruyere

4.50

In-House Marinated Olives

rosemary, orange, thyme, garlic, lemon

5

Fries

rosemary aioli

7

Patatas Bravas

garlic, tomato jam, crème fraîche

9

Croquettes

mushroom and prosciutto

9

Japanese Fried Chicken

soy and sesame

11